

CARMEL CORN

INGREDIENTS

2 sticks oleo

2 cups brown sugar

1/3 cup light Caro syrup

1 tsp. vanilla

1/2 tsp. baking soda

6 qts. popped pop corn

DIRECTIONS

Combine oleo, Brown sugar, & Caro syrup In sauce pan

Bring to boil & boil 5 min. without stirring.

Take off heat, then add vanilla & baking soda

Stir well. Pour mixture over pop corn (in large oven-safe bowl) stir whole mixture well.

Place in oven @ 250 for 1 hour stirring every 15 minutes.

Cool & eat or store.